

A stylized illustration of a woman with dark hair, wearing a green top and a black and white patterned shawl, holding a red rose to her nose. The background features more red roses and green leaves. The entire illustration is framed within a large, stylized wine glass shape that extends down to the bottom of the page.

*The Biggest
International
Wine Competition
in Asia*

The 8th SAKURA
Japan Women's

www.sakuraaward.com

Wine Awards

2021



About the Awards – The Largest Wine Awards in Asia

The “SAKURA” Awards started its history in 2014 as an international wine competition judged by women in Japan. Chaired by Yumi Tanabe, an active and leading wine educator in our country, the Awards has grown gradually and now become the largest and the most important wine competition in Asia with over

4,000 items entry from across the world. Our competition results always draw keen attention from both Japan and abroad, as it has encouraged the evolvement of new wine selection criteria from Japanese women’s perspective and further activation of wine culture and market in Japan is widely expected.



Yumi Tanabe President

Our mission

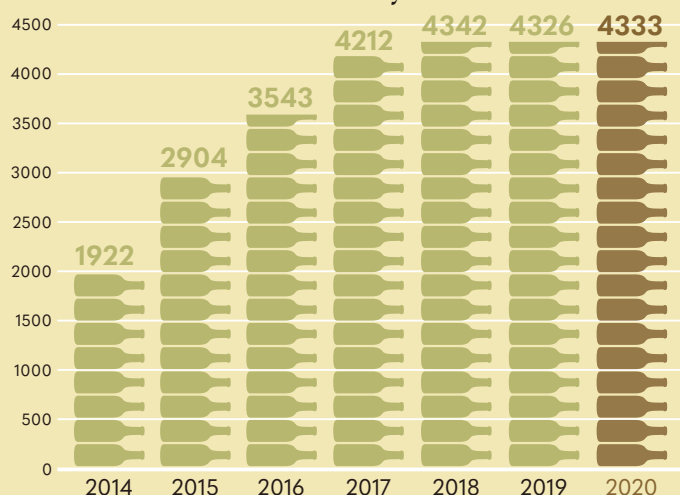
Focus on women’s voice in wine selection

To select wines to go with Japanese cuisine

To increase the annual wine consumption in Japan

To expand opportunities for women in the wine industry

A transition of the number of entry



Ratio of entry by Japanese importer, domestic producer and overseas



Ratio of the awarded wines by price range



Sommeliers and Wine Experts / Wine Market in Japan

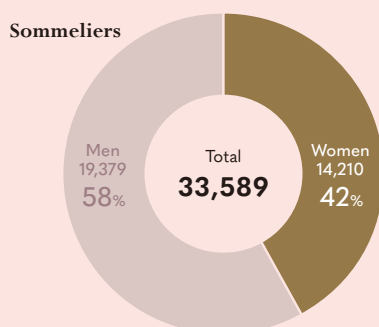
There are over 30,000 Sommeliers certificated by Japan Sommelier Association. 42% of them are women and many of them are working in wine industry typically in hotels, restaurants, importer companies and wine shops.

Wine Expert is the title for wine lovers qualified by Japan Sommelier Association and 60% of them are women.

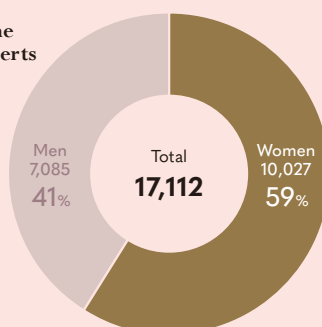
Wine consumption in Japan has grown in last 10 years, and more people, especially women, enjoy wine in various places. Now the consumption at home accounts for 70% of wine demand in Japan.

The growth of sparkling wine exceeds still wines, 1.57 times over the past decade.

Sommeliers



Wine Experts



Still Wine

Coutry	1996	2011	2014	2016	2017	2018	2019
Chile	221	2,828	5,189	6,001	6,575	6,025	5,531
France	3,243	5,704	6,256	5,372	5,375	4,940	5,513
Italy	1,609	3,248	3,915	3,499	3,993	3,508	4,118
Spain	246	1,996	2,738	2,283	2,671	2,392	2,780
Australia	205	799	854	896	919	916	875
USA	946	1,715	1,782	1,198	792	801	836
South Africa	81	213	356	251	308	286	401
Germany	1,597	391	333	290	308	278	230
Argentina	14	284	403	297	213	223	254
Portugal	101	80	116	144	119	146	155
NZ	10	87	128	135	133	133	141
others	9	82	166	869	144	224	229
Total	8,329	17,454	22,235	21,235	21,550	19,872	21,064

Sparkling Wine

Coutry	2010	2012	2016	2017	2018	2019
France	1,045	1,244	1,393	1,526	1,638	1,828
Spain	598	781	1,058	1,014	951	1,407
Italy	491	706	751	752	764	971
Chile	83	109	391	329	313	325
Australia	120	135	191	240	218	211
Mexico	44	45	41	64	26	29
USA	152	120	34	20	17	29
Germany	36	36	27	32	28	19
South Africa	37	36	26	26	26	14
Argentina	21	23	18	13	13	13
others	16	21	18	29	19	23
Total	2,644	3,257	3,947	4,045	4,013	4,868

Awards

Diamond Trophy

The most exceptional wines selected from Double Gold-awarded wines. Awarded only 1% of the total entry.



Double Gold

Wines with average score at 93-100 points across all categories. Awarded only 6% of the total entry in 2020.



Gold



Wines with average score at 88-92 points across all categories.

Silver



Wines with average score at 83-87 points across all categories.

Number of the awards 2020



The Result of "SAKURA" Japan Women's Wine Awards 2020

Country	DG	G	S	Awards	Entries	Score
ARGENTINA	10	46	29	85	162	52.5%
AUSTRALIA	22	41	33	96	176	54.5%
AUSTRIA		3	3	6	13	46.2%
BRAZIL		2	1	3	10	30.0%
BULGARIA	1		2	3	9	33.3%
CHILE	21	103	104	228	527	43.3%
CHINA	2	3		5	5	100.0%
FRANCE	57	251	204	512	1007	50.8%
GEORGIA		9	4	13	24	54.2%
GERMANY	10	30	27	67	100	67.0%
GREECE		3		3	10	30.0%
HUNGARY	2	2	2	6	12	50.0%
INDIA	1	1	1	3	9	33.3%
ITALY	34	135	123	292	690	42.3%
JAPAN	11	55	56	122	277	44.0%
MEXICO			1	1	11	9.1%
MOLDOVA	1			1	4	25.0%
NEW ZEALAND	13	17	11	41	55	74.5%
PERU			1	1	4	25.0%
PORTUGAL	8	43	25	76	195	39.0%
ROMANIA	1	6	7	14	25	56.0%
RUSSIA			1	1	2	50.0%
SERBIA		1	1	2	4	50.0%
SLOVAKIA	1	12	4	17	36	47.2%
SOUTH AFRICA	6	22	24	52	121	43.0%
SPAIN	21	105	127	253	586	43.2%
SWITZERLAND	1		2	3	6	50.0%
U.S.A.	31	66	43	140	244	57.4%
URUGUAY	2	1		3	9	33.3%
total	256	957	836	2049	4333	47.3%

Special Awards

- New** Best Great Value Sparkling Wine
- New** Best Lesser-Known Grape Varieties
- New** Best Fortified Wine
- New** Best Dessert Wine



Best Paring Wines for Japanese and Asian Cuisine

From Double Gold or Gold awarded wines we will identify wines to match with 9 categories of Asian Cuisine. 10 items are selected and the highest scored one will be the Grand-prix in each category of cuisine.



Best Pairing Wine for Japanese Cuisine

SUSHI, TEMPURA, SUKIYAKI, YAKITORI, TEPPANYAKI, Japanese POT-AU-FEU

Best Pairing Wines for Asian Cuisine

KOREAN, CHINESE, THAI

Best Wine by Woman Winemaker

The best wine is chosen from wines produced by women winemaker.



The 7th winner
Geneviève Janssens

Enologist
Robert Mondavi Winery, U.S.A.



The 6th winner
Best Woman Winemaker



Floriane Eznack
Enologist
Champagne Jacquart, France



The 5th winner
Best Woman Winemaker



Andrea Ferreyra
Enologist
Finca la Celia, Argentina



The 4th winner
Best Woman Winemaker



Eva Prim
Enologist
Celler Ronadelles, Spain



The 3rd winner
Best Woman Winemaker



Karen Turner
Enologist
Prieuré Saint Jean de Bébian, France



The 2nd winner
Best Woman Winemaker



Gioia Cresti
Enologist
Fattoria Carpineta Fontalpino, Italy



The 1st winner
Best Woman Winemaker



Claire Naudin
Enologist
Domaine Henri Naudin-Ferrand, France

Privileges for the award-winning wines

Official Book

The award-winning wines are listed in the Official Book, which is distributed at various wine exhibition and retail stores. This represents the opportunity to increase visibility in Japan market and/or to find local business partners.



The 8th “SAKURA” Japan Women’s Wine Awards 2021

Schedule

ENTRY OPEN

October 1st (Thu), 2020



ENTRY PERIOD

November 30th (Mon), 2020

SAMPLE DELIVERY DEADLINE

Wines must be received by
January 20th (Wed), 2021



TASTING COMPETITION

February 8th (Mon) and 9th (Tue), 2021

DOUBLE GOLD, GOLD AND SILVER AWARDS

Announcement of winners on our website
March 8th (Mon), 2021 International Women’s Day

DIAMOND TROPHY AND GRAND PRIX

Announcement of winners on our website
March 20th (Sat), 2021

AWARD CEREMONY

Diamond Trophy and Grand Prix of
Special Awards winners
May 2021 (date to be defined)

Entry Information

(1) Qualification

- 1) Over 1,000 (750ml) bottles yearly production
- 2) Volume per bottle to be less than 2,000ml

(2) Entry Fee

- 1) up to 10 items: JPY20,000 per item
- 2) 11 items and over JPY18,000 per item

Early Bird Discount (Before Oct.31st,2020)

5% of the total amount

* Consumption tax is added. * Entry fee is non-refundable
* No upper limit for the number of entry







(3) Sample

Necessary number of the sam-
ple per item 2 bottles of 750ml
or 4 bottles of 375ml



(4) Categories for entry

Any quality category, any grape varieties or the blend.

- 1)  Still Red Wine
- 2)  Still White Wine
- 3)  Still Rose Wine
- 4)  Sparkling Wine and Semi Sparkling Wine
- 5)  Sweet Wine
- 6)  Fortified Wine



Special handmade trophy for Diamond Trophy and Grand Prix winners
– made of Urushi, traditional Japanese lacquerware.

Contact “SAKURA” Japan Women’s Wine Awards Office
Wine and Spirits Culture Association

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